



LANSDOWNE



Lansdowne Signature

WEDDING PACKAGE

Photo by Carl Elixir



Dear Couples,

Congratulations! We are so honored to share this exciting milestone with you.

Lansdowne, a AAA Four Diamond award-winning resort is the ideal location for your dream wedding. Our Northern Virginia wedding venues offer a memorable, romantic and serene natural setting amidst the rolling hills and vistas of the Potomac River Valley. Set on nearly 476 acres in the heart of Virginia Wine Country, Lansdowne features newly renovated guestrooms including 13 suites with spectacular property and golf course views. Invite your friends and family to join you for your wedding weekend to relax at Spa Minérale, enjoy 45 holes of golf and visit one of the local wineries.

At Lansdowne, discover all of the elements for joyful celebrations — from signature cocktails to serene accommodations. Tempt your taste buds with fresh new flavors. Delight your guests with unique settings and approachable service. And relax... knowing that our energy and focus are fully engaged in creating an occasion that reflects your personal taste and style.

Lansdowne, Discover Your Moment.

All the Best,
Lansdowne's Wedding Specialists

Event Spaces



TERRACE BALLROOM

Luxurious natural light and walk-out patio space, the Terrace Ballroom is the perfect place for an intimate wedding.

Capacity: 130 People



LANSDOWNE BALLROOM

Our newly renovated elegant Lansdowne Ballroom with spacious foyer and outdoor terraces features high ceilings and crystal chandeliers.

Capacity: 500 People



POTOMAC TERRACE

When your guests see you walk down the aisle in Virginia's wine country, it will be the best memory you and your loved ones have. The Potomac Terrace is a unique ceremony location amidst the rolling hills and vistas of the Potomac River Valley.

Capacity: Up to 500 People

CLUBHOUSE BALLROOM

The Clubhouse has a country club, rustic-chic ballroom, featuring natural light with floor to ceiling windows and a walk out terrace overlooking the golf course and Potomac River Valley.

Capacity: 200 People



Virginia BBQ Rehearsal Dinner

HORS D'OEUVRES

Deviled Eggs
Shaved Virginia Ham, Warm Biscuits

SALADS

Red Bliss Potato Salad
Creamy Macaroni Salad
Lansdowne Garden Greens and Vegetables, Homemade Dressings

Cornbread and Whipped Sweet Butter

ENTRÉE SELECTIONS

Kindly Select Three

Grilled Hamburgers, Hot Dogs with Condiments
(Add a Grill Attendant for \$150.00)
Seared Salmon, Grilled Pineapple, Black Bean Salsa
Slow Smoked Beef Brisket, Roasted Tomato and Molasses Mop, Pickled Red Onions
Pulled Pork Shoulder, Soft Rolls, Vinegary Cole Slaw
Roasted Chicken Basted with Sweet and Tangy Barbecue Sauce
Grilled Ribeye Steaks, Herb and Lemon Butter, Grilled Mushrooms, Onions

SIDE DISHES

Kindly Select Two

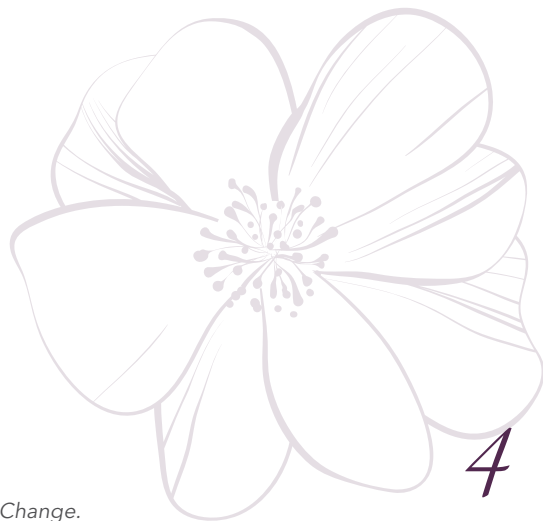
Macaroni and Cheese, Grafton Cheddar
Baked Beans, Brown Sugar and Applewood Smoked Bacon
Salad of Seasonal Tomatoes and Mozzarella Cheese, Basil Oil and Balsamic Reduction
Corn on the Cob, Butter and Herbs
Slowly Simmered Collard Greens, Applewood Smoked Bacon
Mashed Yukon Gold Potatoes

DESSERTS

Sliced Watermelon
Peach Cobbler with Brown Sugar Streusel Topping
Sour Cream Chocolate Cake with Ganache
Sugared Drop Biscuits, Champagne Macerated Strawberries

Fresh Roasted Coffee, Decaffeinated Coffee and a Fine Selection of Teas

\$80.00 Per Person



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Lansdowne Rehearsal Dinner Buffet

SALADS

Lansdowne Caesar Salad, Sourdough Croutons, Parmesan
Field Greens, Garden Vegetables, Blue Cheese Dressing, and Herb Vinaigrette
Chef's Choice of a Seasonally Composed Salad

Bakery Fresh Rolls and Butter

ENTRÉES

Kindly Select Three

Pepper and Garlic Crusted Strip Steaks, Red Wine Demi-Glace
Char-Grilled Ribeye Steaks, Balsamic Glazed Mushrooms
Roasted Pork Loin, Fennel, Braised White Beans, Roasted Garlic, Fresh Thyme
Whole Roasted Chicken, Natural Pan-Herb Gravy
Crispy Pan Seared Chicken Breast with Confit Legs, Mushroom and Pearl Onion Fricassee
Seared, Herb Butter Poached White Fish, Romesco Sauce, Toasted Pine Nuts
Atlantic Salmon Filet, Petite Potato-Bacon and Leek Hash, Whole Grain Mustard Cream Sauce

ACCOMPANIMENTS

Kindly Select Two

Yukon Gold Mashed Potatoes
Wild Rice Pilaf
Mushroom Barley Risotto Style, Dry Aged Parmesan
Creamy Three Cheese Polenta
Chef's Choice of Seasonal Vegetables

DESSERTS

Flourless Chocolate Torte
Salted Caramel Mousse
Lemon Meringue Pie

Fresh Roasted Coffee, Decaffeinated Coffee and a Fine Selection of Teas

\$88.00 Per Person



Wedding Overview

Enhancements included in all wedding packages

CATERING PLANNING MANAGER

To assist in event coordination

MENU TASTING

Complimentary tastings for four guests on Tuesday, Wednesday and Thursday at 1:00 or 4:00 PM. Tastings must be scheduled at least 2 weeks in advance

LINEN PACKAGE

Full length linens, napkin and chivari chairs for your guest tables

DELUXE ACCOMMODATIONS FOR THE COUPLE

On the night of the wedding

REDUCED GUEST ROOM RATES

For overnight contracted room blocks

FIRST ANNIVERSARY STAY

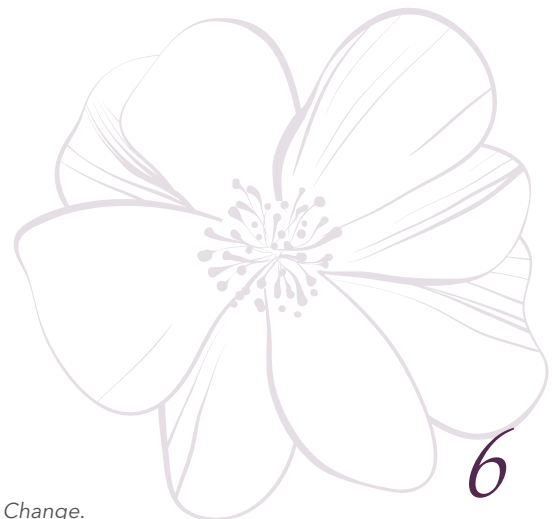
One night stay in celebration of your first anniversary

CHAMPAGNE AND STRAWBERRIES FOR THE COUPLE

On the night of the wedding

\$100.00 GIFT CERTIFICATE

Spa Minérale



Cocktail Reception

PASSED HORS D'OEUVRES

Hors d'Oeuvres passed on a silver tray by our professional wait staff
Kindly Select Five Passed Hors d'Oeuvres

CHILLED

Lobster Salad Crostini, Lemon and Mint Infused Champagne Shooter
Shaved Beef Tenderloin on a Potato Chip, Horseradish Aioli
Chilled Crostini of Goat Cheese and Vegetable Ratatouille
Chilled Cucumber and Mint Soup, Cucumber Salsa and Crème Fraîche
Classic Crab Louis on Cucumber Coins
Slow Roasted Beef Tenderloin on Focaccia, Bleu Cheese Aioli
Roasted Red Pepper Hummus, Manchego Crostini
Gazpacho of Roasted Tomatoes, Lump Crab Meat, Fresh Herbs
Poached Sun Dried Fig, Gorgonzola Cheese, Port Wine Reduction
Old Bay Spiced and Chilled Shrimp, Zesty Cocktail Sauce
Marinated Crab and Avocado Tartlet
Seared Duck Breast, Savory Rosemary Cookie, Fresh Berry Cream
Smoked Salmon and Pumpernickel Canapé, Dilled Cream Cheese
Rice Paper Rolls, Stir Fry Vegetables, Spicy Peanut Dip
Barquettes of Star Anise Scented Duck Confit, Fresh Herbs, Wasabi Aioli

WARM

Pizza Margherita: Pizza Crisp, Roasted Tomatoes, Mozzarella, Basil
"Lollipop" of New Zealand Lamb, Mint, Cilantro and Yogurt Dip
Tempura of Marinated Shrimp, Orange and Soy Gastrique
Oregano and Lemon Marinated Chicken Souvlaki, Tzatziki Sauce
Italian Style Risotto Fritter, Roasted Mushroom, Mozzarella, Aged Parmesan
Certified Angus Beef Sliders, Cheddar Cheese, Special Sauce, Dill Pickle, Soft Roll
Buffalo Chicken Skewers, Bleu Cheese and Buttermilk Dipping Sauce
Seafood "Thermidor" in Petite Phyllo Cups
Prosciutto, Mozzarella, Arugula Panini on Focaccia
Scallops Wrapped in Bacon, Maple Syrup Glaze
Chickpea and Herb Fritter, Yogurt Dipping Sauce, Lemon and Herbs
Warm Pear, Brie, Almond Crisps
Miniature Beef Wellingtons, Mushroom Duxelles
Petite Applewood Bacon, Chive, Cheddar Cheese Quiche
Lump Crab Fritter, Old Bay and Herbs, Roasted Red Pepper Aioli
Mini Chorizo and Cheddar Cheese Quesadillas, Roasted Tomato Salsa

For each additional Hors d'Oeuvre selection, please add \$5.50 Per Person.



Signature Plated Three Course

SALAD

Kindly Select One Salad

Cucumber Wrapped Field Greens, Marinated Teardrop Tomatoes, Toasted Pine Nuts
Balsamic Vinaigrette
Lansdowne Caesar Salad: Baby Romaine Lettuces, Sourdough Croutons, Aged Parmesan
House Made Caesar Dressing
Salad of Organic Greens: Dried Summer Fruits, Candied Pecans, Goat Cheese Crouton
Champagne and Tarragon Vinaigrette

Assortment of Rustic Breads and Whipped Butter

PRE-SELECTED ENTRÉE

Please provide entrée count to your Catering Planning Manager three days prior to your event date

Kindly Select Two Entrées

Marinated and Roasted Atlantic Salmon, Basil and Lemon Cream
Marinated and Grilled NY Strip Steak, Green Peppercorn and Brandy Jus
Chicken Wellington: Pan Seared Chicken Breast, Wilted Spinach, Roasted Mushrooms
Flaky Puff Pastry, Natural Chicken and Herb Jus

For an additional third entrée selection, please add \$8.00 Per Person.

ACCOMPANIMENTS

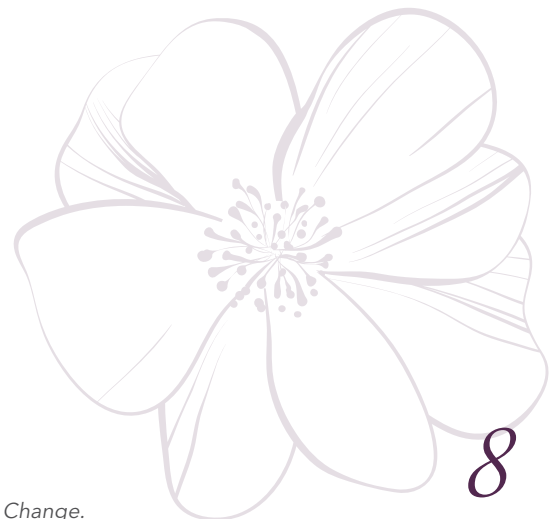
Yukon Gold Mashed Potatoes
Chef's Selection of Seasonal Vegetable Medley

DESSERT

Kindly Select One Dessert

Tiramisu Layers of Kahlúa Infused Mascarpone and Coffee-Soaked Chocolate Cake
Chocolate Cheesecake, Caramel Sauce and Rolled Praline Wafer
Key Lime Tart, Strawberry Sauce

Fresh Roasted Coffee, Decaffeinated Coffee and a Fine Selection of Teas



Signature Plated Four Course

SALAD

Kindly Select One Salad

Cucumber Wrapped Field Greens, Marinated Teardrop Tomatoes, Toasted Pine Nuts
Balsamic Vinaigrette

Lansdowne Caesar Salad: Baby Romaine Lettuces, Sourdough Croutons, Aged Parmesan
House Made Caesar Dressing

Salad of Organic Greens: Dried Summer Fruits, Candied Pecans, Goat Cheese Crouton
Champagne and Tarragon Vinaigrette

Salad of Organic Boston Bibb Lettuce: Applewood Smoked Bacon, Shaved Red Onions
Point Reyes Blue Cheese Dressing

Assortment of Rustic Breads and Whipped Butter

APPETIZER

Kindly Select One Appetizer

Goat Cheese and Basil Ravioli, Roasted Pepper Cream

Pate Maison with Seasonal Fruit Compote, Onion Jam, Crisps

Smoked Duck Slices, Seasonal Fruit Compote, Coarse-Grain Mustard, Crisps

Crab, Spinach, Tarragon Arancini, Roasted Tomato Aioli

Seafood Pasta with Saffron Cream

Smoked Salmon Terrine Cucumber and Radish

Wild Mushroom Risotto, Aged Parmesan, Herbs, Truffle Oil

- Continued -



PRE-SELECTED ENTRÉES

Please provide entrée count to your Catering Planning Manager three days prior to your event date
Kindly Select Two Entrées

Maryland Style Crab Cakes, Lemon Beurre Blanc
Pan Seared West Coast Halibut, Creamy Tomato, Corn and Leek Cream
(Available April to September)
Roasted Maryland Rockfish, Seasonal Mushroom and Leek Ragout
(Available September to March)
Marinated and Roasted Atlantic Salmon, Basil and Lemon Cream
Marinated and Grilled NY Strip Steak, Green Peppercorn and Brandy Jus
Herb Butter Basted Filet Mignon, Red Wine Demi Glace
Filet Mignon Crusted with Toasted Walnuts and Gorgonzola Cheese, Thyme Demi Glace
Duo of Beef: Roasted Beef Tenderloin and Braised Boneless Beef Short Rib, Integral Jus
Spinach and Ricotta Stuffed Chicken Breast, Sun Dried Tomato and Basil Cream
Chicken Wellington: Pan Seared Chicken Breast, Wilted Spinach, and Roasted Mushroom
Flaky Puff Pastry, Natural Chicken and Herb Jus

For an additional third entrée selection, please add \$8.00 Per Person.

OR

PAIRED ENTRÉES

Kindly Select One Paired Entrée

Grilled Petite Filet Mignon and Maryland Style Crab Cake, Herb and Mustard Infused Jus
Grilled Petite Filet Mignon and Crab Stuffed Jumbo Shrimp, Red Wine Demi
Pesto Crusted Chicken Breast and Seared Atlantic Salmon, Sun Dried Tomato and Basil Cream
Grilled Petite Filet Mignon and Poached Lobster and Crab Cake, Light Dijon Mustard and White Wine Jus

ACCOMPANIMENTS

Kindly Select One Accompaniment

Yukon Gold Mashed Potatoes
Herb Roasted Fingerling Potatoes, Caramelized Onions
Creamy Potato and Parmesan Gratin
Wild Rice and Mushroom Pilaf

The Signature Wedding Package is served with Chef's Selection of Seasonal Vegetable

DESSERT

Kindly Select One Dessert

Tiramisu Layers of Kahlúa Infused Mascarpone and Coffee-Soaked Chocolate Cake
Dessert Trio: Chocolate Ganache Torte, Raspberry Almond Financier, Lemon Tartlet
Chocolate Cheesecake, Caramel Sauce and Rolled Praline Wafer
White Chocolate Mousse Martini with Blackberry Coulis
Tuxedo Mousse Dome with Raspberry Puree
Key Lime Tart, Strawberry Sauce

Fresh Roasted Coffee, Decaffeinated Coffee and a Fine Selection of Teas

All prices are subject to Taxable Service Charge and State Tax. All Pricing and Menus are Subject to Change.



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Signature Buffet

SALADS

Mixed Field Greens, Seasonal Vegetables, Selection of Dressing
Traditional Caesar Salad, Sourdough Croutons, Freshly Grated Parmesan Cheese
Pesto and Asiago Tortellini Salad, Toasted Pine Nuts

Assortment of Rustic Breads and Whipped Butter

SEASONAL BUFFET ENTRÉES

Kindly Select Three Entrées

Roasted Beef Tenderloin, Spring Mushroom and Brandy Demi-Glace
Marinated and Grilled Chicken Breast, Fricassee of Vidalia Onions, Asparagus
Pan Seared Atlantic Salmon, Basil and Lemon Cream
Paella of Sautéed Shrimp, Scallops, Mussels and Lobster, Saffron Rice and Spring Peas
Ragu of Braised Lamb, Rosemary and Red Wine, Pappardelle Pasta, Aged Parmesan Cheese
Slow Roasted Chicken Breast, Cranberry Red Wine and Peppercorn Gastrique
Sautéed Shrimp and Mussels, Italian Sausage, Braised Kale, Orecchiette Pasta
Slow Roasted Pork Loin, Butternut Squash, Applewood Bacon and Sage Hash
Red Wine Braised Beef Short Ribs, Roasted Root Vegetables and Citrus Gremolata

ACCOMPANIMENTS

Kindly Select One Accompaniment

Yukon Gold Mashed Potatoes
Herb Roasted Fingerling Potatoes, Caramelized Onions
Creamy Potato and Parmesan Gratin
Wild Rice and Mushroom Pilaf
Penne Pasta, Tomato Basil Sauce, Parmesan and Mozzarella Cheeses

The Signature Buffet Wedding Package is served with Chef's Selection of a Seasonal Vegetable Medley

DESSERT BUFFET

Kindly Select Five Miniature Desserts

Chocolate Covered Strawberries
Key Lime Tart
Cannoli
Tiramisu
Mini Cheesecake
Lemon Curd Tart
Hazelnut Crunch
Pecan Tart
Macaroon
Mini Cupcake

Fresh Roasted Coffee, Decaffeinated Coffee and a Fine Selection of Teas

All prices are subject to Taxable Service Charge and State Tax. All Pricing and Menus are Subject to Change.



Wedding Cake

Wedding Cake is finished with Italian Butter Cream or Rolled Fondant Icing

CAKE FLAVORS

Almond Sponge Cake
Carrot Cake
Hazelnut Sponge Cake
Lemon Chiffon
Marbled Yellow and Chocolate Chiffon
Yellow Chiffon
Chocolate Sponge Cake
Red Velvet Cake
Funfetti Cake

FILLINGS

Hazelnut
Almond
Chocolate
Raspberry
Lemon
Orange
Vanilla
Mocha
White Chocolate
Champagne

MOUSSE

Dark, Milk, White Chocolate
Strawberry
Mango

CURDS, CREAMS & OTHER SWEETS

Cream Cheese Icing
Chocolate Ganache
Grand Marnier Bavarian
Cream with Fresh Strawberries
Lemon Curd with Raspberry
Marmalade
Lemon Cream
Strawberry Shortcake
Vanilla Bavarian Cream
Praline Fudge
Coffee Mousse

SOME OF OUR FAVORITES

Yellow Chiffon Brushed with Grand Marnier, Layered with Grand Marnier Bavarian Cream and Fresh Strawberries

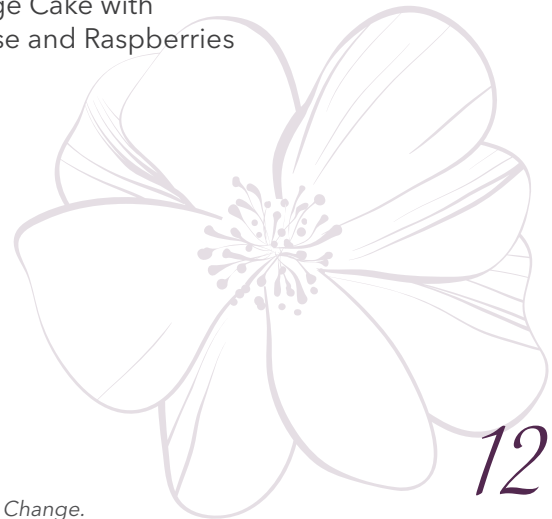
Yellow Chiffon Brushed with Chambord Layered with Raspberry Marmalade and Raspberry Butter Cream Filling

Lemon Chiffon Layered with Lemon Curd and Raspberry Marmalade

Carrot Cake with Cream Cheese Filling Iced with Smooth Butter Cream

Marbled Yellow and Chocolate Chiffon Layered with Praline Fudge

Chocolate Sponge Cake with Chocolate Mousse and Raspberries



Wedding Cake

PREMIUM

\$8.00 Per Person

1 Cake Flavor
Round | Square
Buttercream Only
Simple Piping
Fondant Ribbon
Live Flower Application (client provided)
Real Ribbon Application (client provided)

DELUXE

\$10.00 Per Person

Any items included in Premium Level plus:
Up to 2 Cake Flavors
Any Shape
White Fondant
Upgraded Design Piping
Fondant | Gum Paste Bows
Single Columns

LUXURY

\$12.00 Per Person

Any items included in Premium & Deluxe Levels Plus:
Elaborate or Intricate Piping
Replicating Invitation, Dress, Linen Pattern, etc.
Pattern sample provided by client*
Any Sculpted Colored Fondant*
Columns | Spacers
Sugar Flowers*

CUPCAKES

\$6.00 Per Person

2 Cake Flavors
6 inch Topper
Star or Round Tip
2 Flavored Icings

SPECIALTY WORK

*Sugar Flowers, Customized Details and Special Requests of any kind will be assessed by the Pastry Chef and may incur additional charges based upon size and complexity of each piece/request.

All pricing is based on a 50 person minimum.

Grooms cakes starting at \$6.00 Per Person - please inquire with your Catering Planning Manager.

Cake cutting fee will apply to outside vendors, \$2.00 Per Person



Beverage

Included with wedding packages, a (4) hour premium bar, house wine service with dinner and complimentary champagne toast

FOUR HOUR OPEN BAR

PREMIUM BRANDS

Seagrams, Smirnoff, Bacardi Silver, Sauza Silver
Tomatin 12 yr, Jim Beam

DELUXE PREMIUM BRANDS*

Tanqueray, Tito's (GF), Captain Morgan, Bacardi Silver, Jose Cuervo Gold, Glenmorangie 10 yr
Jack Daniel's, Maker's Mark

LUXURY BRANDS**

Bombay Sapphire, Ketel One, Mount Gay Black Barrel, Herradura Silver, Johnnie Walker Black, Glenfiddich 12 yr, Woodford Reserve, Bulleit Rye

BEER

Miller Lite, Flying Dog,
Yuengling
Corona, Stella Artois,
Bold Rock Cider (GF)
O'Doul's

LANSDOWNE HOUSE WINES

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
Pinot Noir

OTHER BEVERAGES

Soft Drinks and Fruit Juice

BAR UPGRADES & ENHANCEMENTS

The standard package bar is the Premium Bar as listed above. Substitutions to the list are not permitted but your Premium Bar package may be upgraded and/or enhanced as follows:

*Upgrade to the Deluxe Premium Bar for an additional \$10.00 Per Person

**Upgrade to the Luxury Bar for an additional \$12.00 Per Person

Add any Deluxe Premium Pour to your bar for an additional \$2.00 Per Person, Per Brand

Add any Luxury Pour to your bar for an additional \$3.50 Per Person, Per Brand

Additional Bar Hours: \$10.00 Per Person, Per Hour to the package price

Add a Signature Drink to your event - for options and pricing please see your Catering Planning Manager

BARTENDER FEE

(1) bartender for every (100) guests will be included with your bar package.

Additional bartenders may be added at \$300 for (5) hours of services per bartender.



Pricing

ALL DINNER PACKAGES INCLUDE

- 5 Passed Hors d'Oeuvres
- 4 Hour Premium Bar
- Wine Service with Dinner & Champagne Toast

- SIGNATURE PLATED THREE COURSE PACKAGE.....\$170.00 Per Person**
- SIGNATURE PLATED FOUR COURSE PACKAGE.....\$180.00 Per Person**
- SIGNATURE BUFFET WEDDING PACKAGE.....\$185.00 Per Person**
- YOUNG ADULT MEALS,13-20.....Reduced Pricing Available**
- CHILDREN MEALS,12 AND UNDER\$35.00 Per Child**

CHILDREN'S MEALS INCLUDE

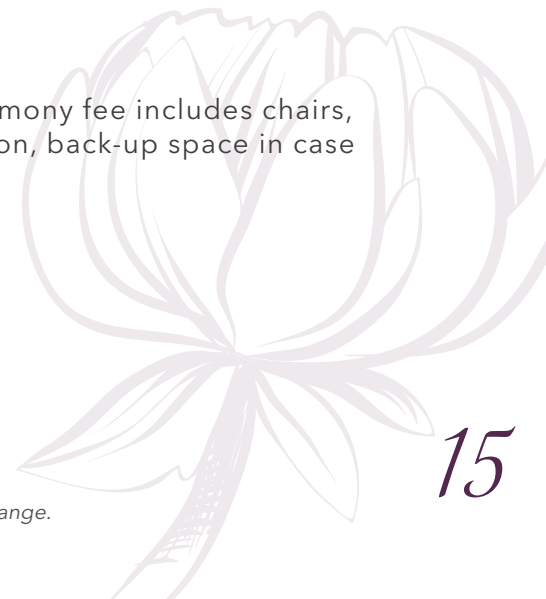
- All Hors d'Oeuvres
- Fresh Fruit Cup
- Chicken Fingers served with Ketchup and Honey Mustard
- Crispy French Fries
- Cookie
- Unlimited Soft Drinks

VENDOR MEALS

- \$35.00 Each: Boxed Entrée
- \$65.00 Each: Chef's Selection of Hot Entrée

CEREMONY FEE

\$2,500.00 plus applicable state sales tax and service charge. The Ceremony fee includes chairs, staging, one wireless microphone, one reader microphone, water station, back-up space in case of inclement weather and rehearsal.



Late Night Party Menu

PASSED NIBBLERS

\$21.00 Per Person

Kindly Select Three Items

Chicken Parmesan Bites
Mozzarella Sticks
Macaroni and Cheese Poppers with Smoked Ham
Philadelphia Cheesesteak Rolls
Mini Beef Sliders
Fried Chicken & Waffle Skewers, Maple Glaze
Pizza Margherita
Grilled Cheese
French Fry Shooters, Poutine
House Made Ham Biscuit, Virginia Honey, Chow Chow Slaw
Grilled Beef Satay, Chimichurri Sauce
Soft Pretzels, Local Craft Beer Cheese Sauce & Virginia Mustard

DISPLAYED STATIONS

Quesadilla Trio

Chicken, Beef & Vegetarian Quesadillas, Salsa, Guacamole, Sour Cream

\$16.00 Per Person

French Fry Bar

Truffle, Cajun, Sweet Potato, Assortment of Dipping Sauces

\$15.00 Per Person

Flat Bread Station

Loudoun Farmers: Pork Sausage, Cherry Tomatoes, Dressed Field Greens,
Local Bleu Cheese and Caramelized Onions

Capitol Hill: Local Burrata Cheese, Basil, Cherry Tomatoes, Dijon White Balsamic Vinaigrette

Coastal: Shrimp & Crab, Spicy Remoulade, Potato, Corn, Fresh Greens, Lemon Dressing

\$35.00 Per Person

LATE NIGHT DESSERTS

Chocolate Chip Cookie and Milk Shots

\$8.00 Each

Mini Cupcake Bar

Pastry Chef's Selection of 3 Varieties of Miniature Seasonal Cupcakes

\$14.00 Per Person

S'mores Bar

Marshmallows, Graham Crackers, Chocolate

Pick 3 of the Following House Made Marshmallows:

Lavender, Lansdowne Honey, Chocolate, Salted Caramel, Original, Raspberry

\$21.00 Per Person



Breakfast

OLD DOMINION BREAKFAST BUFFET

Organic Fresh Pressed Orange, Grapefruit and Cranberry Juice
Chef's Daily Selection of Danish, Pastry, Muffins, Breakfast Breads, Assorted Bagels
Selection of Assorted Jam and Butter
Freshly Cut and Assorted Whole Seasonal Fruits
Selection of Yogurt
House-Made Granola
Steel Cut Irish Oatmeal with Brown Sugar

Fresh Roasted Coffee, Decaffeinated Coffee, Tea, Milk, Skim Milk, Coconut and Almond Milk

\$28.00 Per Person

THE PIEDMONT BREAKFAST BUFFET

Organic Fresh Pressed Orange, Grapefruit and Cranberry Juice
Chef's Daily Selection of Danish, Pastry, Muffins, Breakfast Breads, Assorted Bagels
Selection of Assorted Jam and Butter
Freshly Cut and Assorted Whole Seasonal Fruits
Selection of Yogurt
House-Made Granola
Freshly Scrambled Eggs
Lansdowne Breakfast Potatoes with Sautéed Onions, Fresh Herbs
Applewood Smoked Bacon, Breakfast Sausage
French Toast, Seasonal Fruit Compote, Maple Syrup

Fresh Roasted Coffee, Decaffeinated Coffee, Tea, Milk, Skim Milk, Coconut and Almond Milk

\$45.00 Per Person



Preferred Partners

FLORISTS

Rick's Flowers
Rick Thompson
(703) 439-9129
ricksflowers.com

Sweet Root Village
Lauren Andersen
Rachel Bridgwood
(571) 206-8016
sweetrootvillage.com

MUSIC

DJ Nick Caracciolo
Nick Caracciolo
(703) 439-7064
nick.caracciolo@gmail.com

Washington Talent Agency
Mark Wilner
(240) 676-9251
washingtontalent.com

Olivera Music Entertainment
Kevin Olivera
(703) 724-0505
oliveramusic.com

Zandi Entertainment
Jackie McCotter
(571) 406-3600
info@zandientertainment.com
zandientertainment.com

PHOTOGRAPHERS

Photography by Marirosa
Marirosa Anderson
(703) 307-7074
photographybymarirosa.com

Carl Elixir Photography
Carl Elixir
(205) 218-4399
carlelixirphotography@gmail.com

VIDEOGRAPHER

SkipperFilms
Billy "Skipper" Hughes
(586) 275-7547
skipperfilms.com

PHOTOBOOTH

Tip Top Photo Booths
Michael Stump
(703) 843-4658
tiptopphotoboosts.com

WEDDING OFFICIANTS

Rabbi Kenneth Block
(410) 459-6161
RabbiOnTheGo.com

Reverend Bill Cochran
(410) 442-5157
sayidoyourway.com

Reverend Suzanne Fox
(703) 727-7181
yourweddinglegacy.com

WEDDING PLANNERS

Sara Muchnick Events
Sara Muchnick
(202) 448-9444
smeventsdsc.com

The Finer Points Event Planning
Lynn Iannizzi
(703) 431-9494
thefinerpointslc.com

Etc. Coordinators
Megan Pollard
(703) 282-9957
megan@etc-coordinators.com
etc-coordinators.com

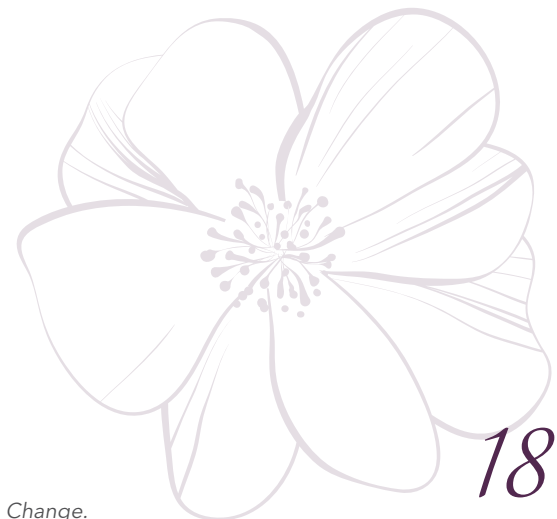
TRANSPORTATION

Connect BBC
Laura Ahrens
(703) 707-2020
laura@bbcxpress.com

Point to Point Limousine
(703) 771-8100
pointtopointlimo.com

SPA

Lansdowne Resort and Spa
Spa Minérale
(703) 729-4036
lansdowneresort.com



General Information

WEDDING CEREMONY ON THE TERRACE

The Potomac Terrace offers a picturesque view of the Virginia Countryside and Sugarloaf Mountain. This site is available in conjunction with your reception and dinner. Consult your Catering Sales Manager for more details. In the event of inclement weather, a backup location will be provided indoors. All ceremonies have a fee plus applicable service charge and sales tax, which includes chair setup, back up space as needed, wireless lavalier microphone, and wireless handheld microphone. Rental chairs that need to be moved from the ceremony location to your reception location will be charged \$2.00 per chair.

FOOD AND BEVERAGE

No food or beverage of any kind may be brought into the resort's banquet or meeting rooms by the patron or any of the patron's guests, with the exception of wedding cakes.

DEPOSITS

A 25% deposit is required to confirm all social events at the time of the signed contract. The following deposit schedule has been setup for your Function:

*Date of Signed Contract ~ 25% of Total F&B and Rental Minimum
180 Days Prior to Event Date ~ 50% of Total F&B and Rental Minimum
90 Days Prior to Event Date ~ 75% of Total F&B and Rental Minimum
30 Days Prior to Event Date ~ 100% of Total F&B and Rental Minimum*

All deposits received on confirmed events are non-refundable and non-transferable.

CANCELLATION

In the event of cancellation for any reason, all deposits and payments are non-refundable and non-transferable. Cancellation fees will also apply according to contract schedule.

FINAL PAYMENT

The total estimated cost of the event is required three (3) business days prior to the event. Payment may be made with a credit card or a cashier's check only. No debit cards or personal checks accepted.

GUARANTEE

It is the responsibility of the client to provide a guaranteed number of guests three (3) business days prior to the event. This number may be increased by 10:00 am, three (3) business days in advance of the event, but is not subject to reduction. Final charges will be based on the actual attendance or the final guarantee as submitted, whichever number is greater.

DECORATIONS

All theme parties are to be approved through your Catering Planning Manager. Notification is required for special decorations, setup needs, and activities at the time of the booking. No rice or birdseed is permitted indoors or outdoors. All centerpieces are to conform to local fire code requirements.

SEATING

Lansdowne will provide seating diagrams and numbered tables. Clients are responsible for alphabetized place cards, if applicable.

LIABILITY

Lansdowne reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. Lansdowne is not responsible for activities held off property.

LINENS

Your wedding package includes an upgraded linen, napkin and chivari chair for your dinner tables.

SERVICE CHARGE AND TAX

All costs are subject to applicable service charge and state sales tax. The standard service charge includes gratuity and is also a charge for services and facility amenities.

MINIMUMS

Minimum food and beverage purchases apply to all banquet rooms and outdoor reception sites. A wedding minimum of 50 adults is required.

SECURITY

Lansdowne does not assume responsibility for damage or loss of any articles brought into the resort, or for any item that is left unattended.

PERMITS

Special permits may be required if tents or canopies are utilized on outdoor locations.

PARKING

Lansdowne provides Complimentary Self-Parking or optional Valet Parking with a charge of \$20.00 per car.

GUEST ROOMS AND RATES

Special rates will be offered to your guests when a minimum of 10 rooms are reserved for a 2 night minimum. This block of rooms may be set up through your Catering Sales Manager. Current applicable resort fee will be applied for each night's stay.

AUDIO-VISUAL EQUIPMENT

Lansdowne has a "preferred" agreement with AVMS to provide all audio visual, rigging, power and internet services within the hotel.

TRANSPORTATION

Shuttle service to and from Dulles International Airport can be arranged. The cost is \$35.00 per person/per way.

DAY OF WEDDING PLANNER AND WEDDING VENDORS

Lansdowne requires a day of planner for all weddings. All vendors on property must be licensed and insured with one million dollars in liability insurance. A full detailed vendor list must be provided to your Catering Planning Manager 6 weeks prior to your event date.

GOLF CARTS

Lansdowne has many beautiful areas on grounds to take pictures. Should the client wish to take a golf cart on the course for photography, a \$75.00 plus tax per hour fee will be applied to be escorted onto the greens. This extends to only the newlyweds and photographer. The resort does not permit the entire bridal party or family shots to be taken on the course due to liability. This must be reserved in advance with your Catering Planning Manager.

“ Once in a while, right in the
middle of an ordinary life, love
gives us a fairytale. ”

- Unknown Author

